



# WEHA NEWSLETTER

WEHA Newsletter

January 2013

WYOMING ENVIRONMENTAL HEALTH ASSOCIATION

## President's Message: by Terri Leichtweis

The months have flown by since our AEC in Gillette and the committee has been busy planning for 2013. We have decided on the Hotel Terra in Teton Village and it will be held October 8-10<sup>th</sup>. This is a beautiful location and should make for a wonderful AEC. If you have any ideas or suggestions please let me know and we can try to fit them in. We have also been talking with CEHA to try and set up a joint AEC with them for 2014. We have not had a conference with them in several years and it would allow us to network with others in our industry that we usually do not get to meet with. The conference would be held in Colorado and we are still trying to work out the details including the location. For 2013 I would like to increase the number of Sustaining Members that we have, so I would like to ask all of you, if you have any businesses in your area that you think would be interested to please contact them and try to get them involved with our association. As your new President I look forward to helping our organization grow and I hope that everyone has a great 2013.

## A Note from the Editorial Team

First of all we would like to thank everyone who submitted items for this newsletter which has helped to make this edition one of the best we've had. Inside you will find a lot of great information. We are also trying something new by adding a quiz question that covers the material included in this newsletter called "Test Your Knowledge". Why should you answer the question? The first 5 members to email Terri the correct answer will receive a free WEHA t-shirt.

Since we have cut back on the number of issues put out during the year, we've tried to cover as much of the upcoming conferences and activities by listing them on this page. If anyone has anything that they would like to put into the next newsletter which will be after the WEHA AEC this year, send them in. For future newsletters we would like to compile a list of inspecting related stories from experiences you all have had the pleasure of knowing. The story can be educational, funny, on the weird side, whatever stories you would like to share with all of us. Then in each issue we will have a section devoted to one or two of these submitted stories. Thank you again for the submitted articles for this newsletter and we hope you all enjoy it!

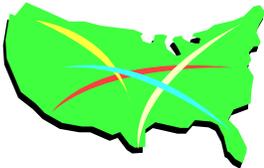
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national  
groundwater  
awareness week  
March 10-16, 2013

## Upcoming Events for 2013

- **NEHA AEC** July 9-11 Washington, DC. Website: <http://neha2013aec.org/>
- **WEHA AEC** October 8-10 Hotel Terra Teton Village, WY. Website: <http://www.wehaonline.net/events.asp>
- **Wyoming Department of Environmental Quality "Know Your Well Day"** March 13th. Website: <http://www.knowyourwell.org>
- **National Groundwater Awareness Week** March 10-16. Website: <http://www.ngwa.org/Events-Education/awareness/Pages/default.aspx>
- **2013 World Aquatic Health Conference** October 16-18 Indianapolis, IN. Website: <http://nspf.org/en/Conference/Conference2013.aspx>
- **2013 AFDO Annual Educational Conference** June 9-12 Louisville, KY. Website: <http://www.afdo.org/conference>
- **2013 Integrated Foodborne Outbreak Response & Management Conference** in November (See NEHA Report)



## NEHA Update

by Roy Kroeger, Region 3 Vice President

### 2015 AEC location announced!

As we move into a new year and everyone is recovering from their travels and visits with friends and family the staff at NEHA is busy keeping the association moving forward. Business at NEHA does slow down during the holidays like with all of your jobs, but there are opportunities to be had like at no other time of the year.

Many sales people and businesses are looking at improving their bottom line prior to the end of the year, so negotiations on contracts are done best at the last minute. As with years in the past Nelson Fabian was busy looking to secure a sight for the 2015 AEC and it is time to make that announcement.

The 2015 NEHA AEC will be located at the Marriott Renaissance Hotel on the grounds of Sea World in Orlando, FL July 13-16, 2015. Mark your calendars for an excellent educational opportunity and family vacation like no other.

As a reminder upcoming AEC's will be at the following locations:

- ◆ 2013 Washington DC. July 9-11, 2013 (Reserve your hotel room now)
- ◆ 2014 NEHA will host the World in Las Vegas, NV with the International Federation of Environmental Health (IFEH).

## In Other NEHA News...



### AEC Keynote for Washington DC

NEHA announces its 2013 AEC Keynote Speaker – Dr. Graham Allison – Director of the Belfer Center for Science and International Affairs.

Dr Allison has served as Special Advisor to the Secretary of Defense under President Reagan and as Assistant Secretary of Defense for Poli-

cy and Plans under President Clinton, where he coordinated DOD strategy and policy towards Russia, Ukraine, and the other states of the former Soviet Union. He has the sole distinction of having twice been awarded the Department of Defense's highest civilian award, the Distinguished Public Service Medal, first by Secretary Cap Weinberger and second by Secretary Bill Perry.

He served as a member of the Defense Policy Board for

## NEHA Update (cont'd)

Secretaries Weinberger, Carlucci, Cheney, Aspin, Perry and Cohen. He currently serves on the Advisory Boards of the Secretary of State, Secretary of Defense, and the head of the CIA

Dr. Allison's first book, *Essence of Decision: Explaining the Cuban Missile Crisis* (1971), was released in an updated and revised second edition (1999) and ranks among the all-time bestsellers with more than 450,000 copies in print. His latest book, *Nuclear Terrorism: The Ultimate Preventable Catastrophe*, now in its third printing, was selected by the New York Times as one of the "100 most notable books of 2004."

Dr. Allison will speak to the topic - What does the Cuban Missile Crisis and Environmental Health Have in Common?

### Environmental Health Stamp

NEHA and others continue to move forward with an effort to have the postal service create an Environmental Health postage stamp. In that effort Decade Software has been working on a website to help garner support. You can view the website at: <http://www.ehstamp.com/>. If you have more questions about this effort please contact me or any other NEHA board member.

### Membership

NEHA is happy to announce that membership numbers were positive in 2012. Membership increased about 2% or 93 members between Nov 2011 and November 2012. Membership increases are rare in this time of economic difficulty for any organization, not to mention when the base that NEHA relies upon has been cut as drastically as it has been.

Region 3 has added 12.8% or an additional 40 members over the past year and Colorado is responsible for half of the growth or 20 new members. Wyoming's membership remains strong with an impressive 43 NEHA members.

### Research and Development Happenings

NEHA and CDC Project Officers, Mike Herring and Vince Radke, have chosen the South Carolina and Alaska Environmental Health Associations as well as the Cherokee Nation of Oklahoma to receive an Integrated Pest Management Training, Biology and Control of Vectors and Public Health Pests workshop, in the upcoming year. Also, due to the persistence of Marc Lame and his enthusiasm for the IPM workshops, CDC is entering into a

Memo of Understanding with EPA to assist with future funding. We'll keep you posted, but this is very exciting!

Continuing to come together is a plan to provide training and the CIWOTS A exam to onsite wastewater installers in New Jersey. NJ is requiring the CIWOTS A credential for anyone who installs proprietary components in onsite wastewater systems. NJ does not have a state professional association for installers so bringing in training and the credential exam is a bit more difficult to organize. Christl Tate is working with a newly developed NOWRA training program to combine with the NEHA exam to provide a combined training/exam program to the installers in the state. This initial offering will be a test run of the program that both groups would like to see expand to different states around the country. Eventually, NEHA would like to capture the training to create an online training program for installers that do not have access to training programs.

NEHA, in partnership with the Association of Food and Drug Officials (AFDO) has been asked by CDC to develop an EH track for the PulseNet/OutbreakNet conference. The conference is now called Integrated Foodborne Outbreak Response & Management (nickname InFORM). Ginny Coyle will be coordinating a committee with members from AFDO, FDA, CDC, USDA FSIS, APHL, and local health departments (Ric Encarnacion and Larry Ramdin will represent NEHA) to determine topics and speakers for the November 2013 conference. This will be the first time EH has been so strongly represented at the conference. NEHA is proud to be part of this undertaking!

Having just completed a successful workshop in November, NEHA is already fast at work in cooperation with EPA, Indoor Environments Division, to sponsor another 2½ day, all expenses, paid training for EH professionals to implement Radon Resistant New Construction (RRNC), on March 19-21 in Washington, DC.

Elizabeth Landeen is finalizing the development of the FDA IFIIT needs assessment. The assessment will be emailed out to food professionals in the regulatory and industry sector. The purpose of the assessment will be to gain a better understanding on current recall notification and response barriers and gaps within food service establishments and stores. The assessment will be distributed in January to retail food industry personnel and local/state regulatory officials. Based on the finding of the assessment, the current IFIIT workshop will be revised to include a stronger focus on recall response.

## NEHA Update (cont'd)

### Health Inspectors on "The Food Network"

The Food Network cable television channel has recently initiated a series with the title "Health Inspectors" that has episodes based on how a restaurant consultant assists poorly prepared restaurants to pass a pending restaurant inspection. While the series has less than optimal depiction of specifics related to both operator and regulatory practices, the series is providing a valuable outreach to expose millions in the general public to the principles of food safety.

As always, if you have any questions or concerns about these or other NEHA items please feel free to contact me at [Roykehs@laramiecounty.com](mailto:Roykehs@laramiecounty.com) or you can call me at 307-633-4090.

The NEHA Board of Directors through Past-President Mel Knight will be writing a letter of support for this program and at the same time offering support as a direct or indirect resource to ensure that accurate depictions and expertise is being provided in this very important public health issue.

If you are interested and have not seen information on this program, you can get more information at:

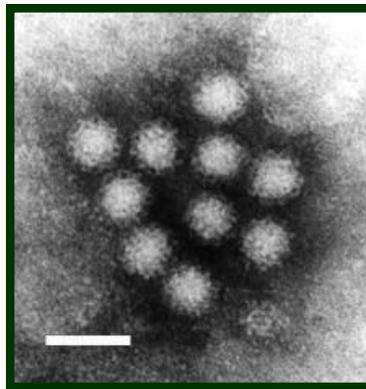
<http://www.foodnetwork.com/health-inspectors/index.html>

## Tis the Norovirus Season

By Jeff Eason

Winter has once again come to Wyoming and has brought with it flocks of tourists and peak Norovirus season. While Norovirus is ubiquitous in nature, humans are the only known reservoir (Cooper, Blamey, 2005). That means that humans are solely responsible for this organism's continued propagation and may hold the key to its prevention. As Environmental Health Professionals we are responsible for the identification and reduction of disease hazards, transmission, and ultimately, prevention. The particular characteristics of this organism's transmission cycle should be the focus of our intervention efforts since the ability to create an effective vaccine is unattainable with current science. By using our Environmental Health knowledge we can provide our communities with the tools to decrease the ability of this virus to cause outbreaks.

It is common knowledge in our profession that Norovirus is very contagious, has a fairly rapid onset time, and results in a short duration of illness. The different serotypes of Norovirus have adapted quite well to our bodies in order to manipulate us into viral replication factories. When a person is



EPA photo of Norovirus taken from <http://en.wikipedia.org/wiki/File:Norwalk.jpg>

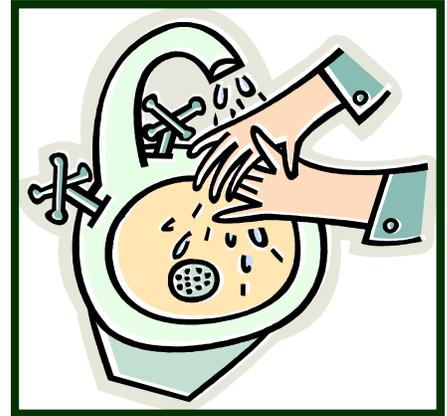
infected with Norovirus they can either be asymptomatic which accounts for 32% of infections or elicit an adverse health response (Lopman, Hall, Curns, Parashar, 2011). Regardless of the infected person showing symptoms, the virus is shedding primarily in the feces, but also in vomit, up to a staggering quantity of 10,000,000 viral particles per gram of feces which will usually peak in four days but can last for 2-3 weeks (Atmar, et. al., 2008). With an infectious dose of 18 to 1000 viral particles the odds

of exposure to this pathogen through fomites, food, water, or direct person to person transmission is probable stemming from estimates of 21,000,000 cases of Norovirus annually in the United States (Atmar, et. al., 2008). The Norovirus transmission cycle consists of food and water sources, environmental contamination, and direct person to person contact but the majority of infections are a result of the fecal oral route and fomite transmission.

In my opinion the ability to interrupt the transmission cycle of Norovirus can be achieved by a three step approach. Step one is to target institutional settings with education. The education

## **Tis the Norovirus Season (cont'd)**

should include hand washing SOP's, sanitization that focuses on the EPA recommended Norovirus disinfectants, fomite identification, disease exclusion/restriction/reporting policies such as Infection Control Plans, and food worker glove use policies. By focusing on the highest risk settings the ability for this pathogen to propagate will be diminished, decreasing the availability of organism in the community setting. The decreased viral availability will likely decrease the prevalence of community acquired infections. Step two is focused on food, recreational water, and high usage establishments where community acquired Norovirus may occur. This step must provide the same education and procedures that are used in the institutional setting in addition to employee hand washing and environmental sanitation monitoring programs. When used in conjunction with disease exclusion/restriction/reporting policies, these programs will help ensure that employees are washing their hands when coming to work, in between tasks, and after using the restroom as well as identify if fomite sanitation is completed regularly. This step works to decrease Norovirus presence in high risk/high traffic areas, further decreasing the ability of this organism to spread. The final step must include community information during peak times, such as now, that identifies the need for good personal hygienic practices, distancing while ill, and staying home when ill. This step is intended to decrease the ability of the virus to spread by utilizing isolation which is a valuable mechanism of defense for such a contagious organism.



The steps listed above have all been adopted in part by one establishment or another, required during an outbreak, or enforced when it is too late. We have identified the transmission cycle and high risk settings that contribute to the probability of a Norovirus outbreak. However, our interventions, while effective at decreasing the time frame of outbreaks, are reactive. The key to decreasing the estimation of infection is to change the inconsistency of our human behavior. We must be vigilant in our efforts to educate both industry and the public on Norovirus transmission prevention. As the risk perception of Norovirus increases in the communities and transmission pathways are closed the number of annual infections should fall.

### References

- Elizabeth Cooper, BN, MPH(Melb); Stephen Blamey, MBBS, FRACS A Norovirus Gastroenteritis Epidemic in a Long-Term-Care Facility, *Infection Control and Hospital Epidemiology* Vol. 26, No. 3 (March 2005) (pp. 256-258)
- Ben A. Lopman, Aaron J. Hall, Aaron T. Curns, and Umesh D. Parashar  
Increasing Rates of Gastroenteritis Hospital Discharges in US Adults and the Contribution of Norovirus, 1996–2007 *Clin Infect Dis.* (2011) 52(4): 466-474 first published online January 22, 2011 doi:10.1093/cid/ciq163
- Atmar RL, Opekun AR, Gilger MA, Estes MK, Crawford SE, Neill FH, et al. Norwalk virus shedding after experimental human infection. *Emerg Infect Dis.* 2008 Oct [1/18/13]. Available from: <http://www.cdc.gov/EID/content/14/10/1553.htm>

## **Groundwater: Out of sight, but not out of mind**

*Celebrate National Groundwater Awareness Week, March 10-16, 2013*



Although most people know very little about it, groundwater is worthy of public recognition because of the role it plays in human lives and the environment, said the Wyoming Environmental Health Association, regarding National Groundwater Awareness Week, March 10-16.

The drinking water supplies of 44 percent of Americans rely on groundwater—the water that fills cracks and other openings in beds of rock, gravel, and sand below the ground's surface. In rural areas, the number is about 96 percent. Those facts alone justify the need for Groundwater Awareness Week, started 15 years ago by the National Ground Water Association (NGWA).

But groundwater is important in many other ways as well. Consider:

- ◆ An estimated 99 percent of all available fresh water in the world is in the form of groundwater.
- ◆ Groundwater provides much of the flow of many streams; often lakes and streams are "windows" to the water table. Groundwater adds 492 billion gallons per day to U.S. surface water bodies. In large part, the flow in a stream represents water that has flowed from the ground into the stream channel.
- ◆ Scientists estimate U.S. groundwater reserves to be at least 33,000 trillion gallons — equal to the amount discharged into the Gulf of Mexico by the Mississippi River in the past 200 years.
- ◆ The United States uses 79.6 billion gallons per day of fresh groundwater for public supply, private supply, irrigation, livestock, manufacturing, mining, thermoelectric power, and other purposes.
- ◆ Groundwater is tapped through wells placed in water-bearing soils and rocks beneath the surface of the Earth. There are nearly 15.9 million of these wells serving households, cities, business, and agriculture every day. Wells are constructed by the 8,100 contracting firms employing nearly 45,000 people dedicated to providing and protecting our nation's groundwater supplies.
- ◆ Irrigation accounts for the largest use of groundwater in the United States, about 67.2 percent of all the groundwater pumped each day. Some 53.5 billion gallons of groundwater are used daily for agricultural irrigation from more than 407,913 wells. Irrigation is a major reason for the abundance of fresh produce and grains that we all enjoy.
- ◆ One ton of groundwater used by industry generates an estimated \$14,000 worth of output.



These facts underscore the important role people play as stewards, or managers, of groundwater. People can adversely affect the resource. Fortunately, there are simple steps that will help

protect groundwater. Groundwater protection is particularly important for people with water wells that provide their household water supply:

- ◆ Keep hazardous materials away from any well. Never dump such materials, motor oil, or anything else that could impact water quality onto the land surface, into a hole or pit, or into a surface water supply.
- ◆ Always use licensed or certified water well drillers and pump installers when a well is constructed or serviced, or when the pump is installed or serviced.
- ◆ Ensure that your well has a proper seal that prevents rodents and other contaminants from entering the well.



For more information on groundwater, visit the Wyoming State Engineer's Office at [www.seo.wyo.gov](http://www.seo.wyo.gov), [www.ngwa.org](http://www.ngwa.org), or [www.wellowner.org](http://www.wellowner.org).

## **Know Your Well Day**

*Get familiar with your drinking water on March 13th!*

### **Did you know???**

More than 75 percent of Wyoming's population relies on groundwater for part or all of their drinking water supply. This water comes from more than 90,000 wells. Around a farm, ranch, or rural home-site, there are many potential contaminants that should concern the owner.

There is no government agency (federal, state, or local) that regulates water quality from private drinking water wells in Wyoming. This means that the water quality of these wells is not regularly checked unless you take action to sample and test your water and protect and maintain your well.

More information is available at: <http://deq.state.wy.us/wqd/kywmain.htm>



There are two state agencies that have regulations pertaining to construction specifications for water supply wells. The Wyoming State Engineer's Office provides well design requirements in the Regulations and Instructions, Part III, Water Well Minimum Construction Standards. The Department of Environmental Quality, Water Quality Division (WDEQ/WQD) does not regulate the construction of domestic (private) wells, but it is highly recommended that the well construction

design complies with Chapter 26 and Chapter 12, Section 9 of Wyoming Water Quality Rules and Regulations to prevent groundwater contamination. Learn more about well construction by reading the [Rural Wellhead Protection Fact Sheet "Well Construction"](#)

Picture and info taken from Wyoming Dept. of Environmental Quality at [http://deq.state.wy.us/wqd/kywinfo.htm#Drinking\\_Water\\_Wells](http://deq.state.wy.us/wqd/kywinfo.htm#Drinking_Water_Wells) & <http://deq.state.wy.us/wqd/kywmain.htm>

## FDA proposes new food safety standards for foodborne illness prevention and produce safety

FDA News Release

January 4, 2013

<http://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm334156.htm>

The U.S. Food and Drug Administration today proposed two new food safety rules that will help prevent foodborne illness. The proposed rules implement the landmark, bipartisan FDA Food Safety Modernization Act (FSMA) and are available for public comment for the next 120 days. The FDA encourages Americans to review and comment on these important proposed rules.

The proposed rules build on significant strides made during the Obama Administration, including the first egg safety rule protecting consumers from Salmonella and stepped up testing for E. coli in beef as well as existing voluntary industry guidelines for food safety, which many producers, growers and others currently follow.

The rules follow extensive outreach by the FDA to the produce industry, the consumer community, other government agencies and the international community. Since January 2011, FDA staff have toured farms and facilities nationwide and participated in hundreds of meetings and presentations with global regulatory partners, industry stakeholders, consumer groups, farmers, state and local officials, and the research community.

“The FDA Food Safety Modernization Act is a common sense law that shifts the food safety focus from reactive to preventive,” said Health and Human Services Secretary Kathleen Sebelius. “With the support of industry, consumer groups, and the bipartisan leadership in Congress, we are establishing a science-based, flexible system to better prevent foodborne illness and protect American families.”

The burden of foodborne illness in the United States is substantial. One in six Americans suffer from a foodborne illness every year. Of those, nearly 130,000 are hospitalized and 3,000 die from their illness. Preventing foodborne illnesses will improve public health, reduce medical costs, and avoid the costly disruptions of the food system caused by illness outbreaks and large-scale recalls.

These two FSMA rules are part of an integrated reform effort that focuses on prevention and addresses

the safety of foods produced domestically and imported, with additional rules to be published shortly.

The first rule proposed today would require makers of food to be sold in the United States, whether produced at a foreign- or domestic-based facility, to develop a formal plan for preventing their food products from causing foodborne illness. The rule would also require them to have plans for correcting any problems that arise. The FDA seeks public comment on this proposal. The FDA is proposing that many food manufacturers be in compliance with the new preventive controls rules one year after the final rules are published in the Federal Register but small and very small businesses would be given additional time.

The FDA also seeks public comment on the second proposed rule released today, which proposes enforceable safety standards for the production and harvesting of produce on farms. This rule proposes science- and risk-based standards for the safe production and harvesting of fruits and vegetables.



The FDA is proposing that larger farms be in compliance with most of the produce safety requirements 26 months after the final rule is published in the Federal Register. Small and very small farms would have additional time to comply, and all farms would have additional time to comply with certain requirements related to water quality.

“The FDA knows that food safety, from farm to fork, requires partnership with industry, consumers, local, state and tribal governments, and our international trading partners,” said FDA Commissioner Margaret A. Hamburg, M.D. “Our proposed rules reflect the input we have received from these stakeholders and we look forward to working with the public as they review the proposed rules.”

Before issuing the two rules, the FDA conducted extensive outreach that included five federal public meetings and regional, state, and local meetings in 14 states across the country as well as making hundreds of presentations to ensure that the rules would be flexible enough to cover the diverse industries to

## FDA proposals (cont'd)

be affected. The FDA also visited farms and facilities of varying sizes.

“We know one-size-fits-all rules won’t work,” said Michael R. Taylor, the FDA’s deputy commissioner for foods and veterinary medicine. “We’ve worked to develop proposed regulations that can be both effective and practical across today’s diverse food system.”

Additional rules to follow soon include new responsibilities for importers to verify that food products grown or processed overseas are as safe as domestically produced food and accreditation standards to strengthen the quality of third party food safety audits overseas. Improving oversight of imported food is an important goal of FSMA. Approximately 15 percent of the food consumed in the United States is imported, with much higher proportions in certain higher risk categories, such as produce. The FDA will also propose a preventive controls rule for animal food facilities, similar to the preventive controls rule proposed today for human food.



The FDA plans to coordinate the comment periods on the major FSMA proposals as fully as possible to better enable public comment on how the rules can best work together to create an integrated, effective and efficient food safety system.

For more information:

- ◆ Federal Register Notice for the Proposed Rule “Current Good Manufacturing Practice and Hazard Analysis and Risk-Based Preventive Controls for Human Food”
- ◆ Federal Register Notice for the Proposed Rule “Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption”
- ◆ FDA Food Safety Modernization Act (FSMA)

The FDA, an agency within the U.S. Department of Health and Human Services, protects the public health by assuring the safety, effectiveness, and security of human and veterinary drugs, vaccines and other biological products for human use, and medical devices. The agency also is responsible for the safety and security of our nation’s food supply, cosmetics, dietary supplements, products that give off electronic radiation, and for regulating tobacco products.



## Don't forget your membership dues!!!

Don't forget to turn in your membership dues by **March 31, 2013**. If turned in before the due date, your dues will be \$20. Anytime after that date the dues are \$30 so please be sure to return your application and dues as soon as possible to:

**Todd Denny, WEHA Treasurer**

**PO Box 965**

**Basin, WY 82410**

The application has been included in this newsletter for you to complete. If you know of someone interested in joining WEHA, please send them the newsletter or a copy of the application.

2013  
MEMBERSHIP APPLICATION  
WYOMING ENVIRONMENTAL HEALTH ASSOCIATION

Name: \_\_\_\_\_

Business Name: \_\_\_\_\_

Home Address: \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_

Work Address: \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_

Phone: Home: \_\_\_\_\_ Office: \_\_\_\_\_ Fax: \_\_\_\_\_

**E-mail Address:** \_\_\_\_\_

Position/Title: \_\_\_\_\_

Agency: \_\_\_\_\_

Counties/Cities Assignment Area: \_\_\_\_\_

Position Duties/Specialty Areas: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Are you a: Registered \_\_\_\_\_ Licensed \_\_\_\_\_ or Certified \_\_\_\_\_ Professional?

Are you a member of: NEHA \_\_\_\_\_ IAFP \_\_\_\_\_ Member of WEHA since: \_\_\_\_\_

Annual Dues:        \$100.00    Sustaining Membership  
                          \$20.00    Before, March 31, 2013  
                          \$20.00    New Members  
                          \$30.00    April 1, 2013 or later  
                          \$5.00     Student Membership

Please complete form and return applications with dues to:

**Todd Denny, WEHA Treasurer**  
**PO Box 965**  
**Basin, WY 82410**

**Please fill out forms completely. Thanks!**

# 2012 AEC in Gillette, WY

This past AEC was held in Gillette and we tried something different this year. The FDA came and taught the class "Risky Business" which provided training for risk based inspections. The annual meeting and banquet were held on the last day of the class and before everyone went home at the end of the AEC, it was arranged for us to tour one of the local coal mines. It was certainly an informative and successful AEC. Enjoy the following pictures!



## WEHA General Meeting



# FDA Risk Based Inspection Class



# COAL MINE TOUR



# Banquet & Award Presentations



Nancy Reike Award



Arthur Williamson Award

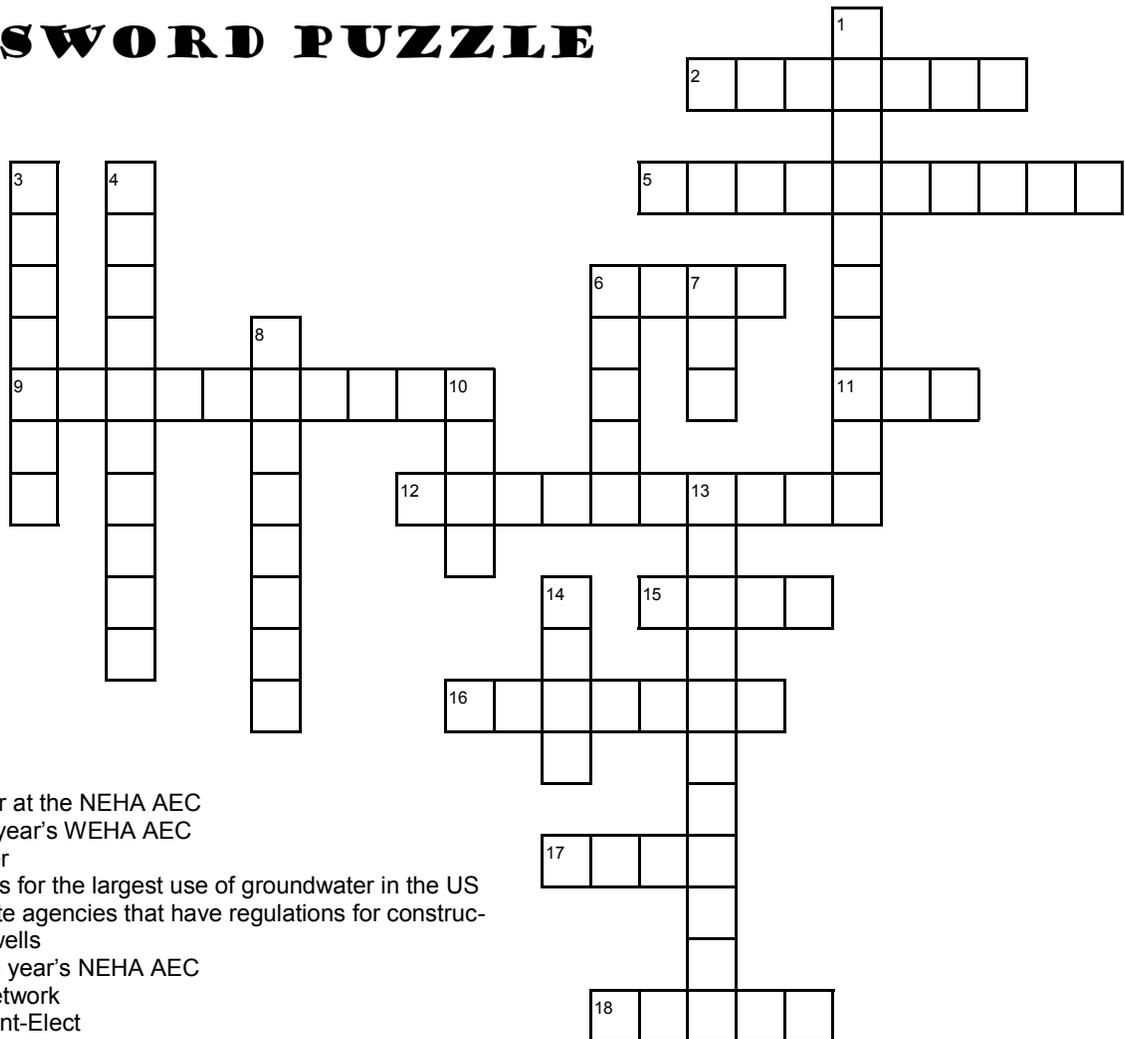


Donkey Tail



Outstanding Environmental Health Professional

# CROSSWORD PUZZLE



ACROSS

- 2. Keynote speaker at the NEHA AEC
- 5. Location of this year's WEHA AEC
- 6. WEHA Treasurer
- 9. \_\_\_\_\_ accounts for the largest use of groundwater in the US
- 11. One of WY state agencies that have regulations for construction of water wells
- 12. Location of this year's NEHA AEC
- 15. The \_\_\_\_\_ Network
- 16. WEHA President-Elect
- 17. The FDA Bipartisan Act
- 18. The month that National Groundwater Awareness Week will be taking place

DOWN

- 1. Director of water quality that an award is named for.
- 3. This state has 43 NEHA members
- 4. There is no \_\_\_\_\_ agency that regulates water quality from private drinking wells
- 6. WEHA President
- 7. One of WY state agencies that have regulations for construction of water wells
- 8. The N in NGWA
- 10. WEHA Past President
- 13. Out of site, but not out of mind
- 14. WEHA Secretary

Created by Puzzlemaker at DiscoveryEducation.com



## Hot Tubbing, Wyoming Style

By Vicky Wine, Consumer Health Services

While visiting my friends on top of the mountain I had the opportunity to use their outdoor hot tub. So being the inspector I am, I asked some questions and made some observations before deciding to use it.



**Question 1:** *When was the last time it was cleaned?*

**Answer:** *Oh, it has a leak so it was half full a couple days ago when it got filled.*

**Question 2:** *What type of sanitizer are you using?*

**Answer:** *Copper (not familiar with this).*

**Question 3:** *What temperature is it?*

**Answer:** *97 degrees (a bit cool for me, but it will work).*

So I took a walk around the outdoor hot tub during the day to check it out. No fence. No emergency number, but what good would it do since access is 4-wheeler, horse, or plane ride off the mountain. No handrail for getting in and that's ok since cannon ball works best as it guarantees no slipping. Overall I thought it would be a great evening as the sky would be clear and with no ground lights, one could see the galaxy at its best.

Evening comes and I prepare for my hot tub. My host informed me I needed to take a few things with me. I'm thinking a beverage and a partner, but instead she said there were three essentials for this hot tub. Can you guess them?

1. A Towel
2. A 4 wheeler
3. A gun



For the next time our Pool Code is revised, maybe we need to look at other items required at hot tubs.

## WEHA Scholarship Fund

**PURPOSE:** To provide stipends for WEHA Members to attend conferences, meetings, seminars, symposiums etc. which are beneficial to WEHA.

**POLICY:** \$1000 in scholarship funding for the purpose of stipends is available per year, with a maximum stipend of \$250.00, per WEHA member per calendar.

### **PROCEDURE:**

1. Applicants must include a meeting agenda, registration form, and a written explanation of how WEHA and the member attending will benefit.
2. All applications will be reviewed by the Executive Board prior to approval.
3. Following the conference etc. a written report must be submitted for publication in the WEHA Newsletter.





It's now 2013 and this year's AEC in the beautiful Teton Village will be here before you know it. So please start thinking about who you would like to nominate for the annual awards presented at the WEHA AEC this year. Descriptions of each award are below and the nomination form is attached so have your forms in as soon as possible.

### **Outstanding Environmental Health Professional – Nomination can include the following**

- ◆ Performance of assigned duties and job description
- ◆ Cooperation with fellow workers and peers
- ◆ Willingness to take constructive criticism and offer the same to others in a tactful manner Educational background including special training or education
- ◆ Published or articles written or presented by the nominee relating to his/her profession
- ◆ Outline the areas in which the candidate has made a significant recognizable contribution to WEHA
- ◆ Recommendations should be signed by the individual or individuals recommending the candidate

### **Arthur Williamson**

Arthur Williamson was director of water quality before the Department of Environmental Quality became an agency. He did outstanding work in the State of Wyoming from 1960 throughout the 1970's. He was a well educated and versed engineer working worldwide in the Centers of Disease Control on catastrophes in foreign countries, while always promoting public health.

The criteria for a nomination can include the same outline as the Outstanding Environmental Health Professional except:

- ◆ Recipient need not be a member of our organization
- ◆ Candidate must be a person who has performed exemplary accomplishments in the Environmental Health field

### **Donkey—Tail**

This is a humorous award presented to any member of the association who is recommended in writing on the award form by another member. The written recommendation should include an account of an actual humorous incident which occurred during the year while in the line of duty.





**Wyoming Environmental Health Association**  
**Award Nomination Form**

Nomination for the award of:

**Outstanding Environmental Health Professional     Arthur Williamson     Donkey Tail**

Date of nomination: \_\_\_\_\_ For the year: \_\_\_\_\_

Candidates full name: \_\_\_\_\_

Title: \_\_\_\_\_

Immediate organization: \_\_\_\_\_

Agency: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Telephone (office) \_\_\_\_\_ Home: \_\_\_\_\_

Years on the job: \_\_\_\_\_

Descriptions of Duties: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Describe the one or more specific achievement's or sustained high level of performance for which this candidate is being nominated. (If needed, add one page only.)

\_\_\_\_\_  
\_\_\_\_\_  
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\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Nominated by: \_\_\_\_\_ Signature: \_\_\_\_\_

Nominations must reach Awards Committee a minimum of 60 days prior to the AEC.

\*For award information refer to WEHA Procedures Manual, Section 5.

**Forward nominations To Linda Stratton, 2219 Carey Ave., Cheyenne, WY 82002**

## Other Training Opportunities:

- **CDC Environmental Public Health Leadership Institute**  
<http://www.cdc.gov/nceh/ehs/ephli/>
- **Environmental Public Health Online Courses**  
<http://lms.southcentralpartnership.org/scphp>
- **NEHA online learning courses**  
<http://www.nehacert.org/moodle/>
- **Northwest Center for Public Health Practice**  
<http://www.nwcphp.org/training/courses>
- **FDA's Office of Regulatory Affairs University (ORAU)**  
<http://www.fda.gov/Training/ForStateLocalTribalRegulators/ucm119016.htm>
- **NSPF Instructor Class**  
<http://www.nspf.org/CPO/CPOInstructorTraining.aspx>
- **NSPF Certified Pool/Spa Inspector**  
[http://nspfcart.eproacademy.org/store/comersus\\_listItems.asp?idCategory=42](http://nspfcart.eproacademy.org/store/comersus_listItems.asp?idCategory=42)

## Wyoming CPO Training Schedule

Fusion courses are one day only and allows the student to work at home on the computer to complete the 18 chapters. When completed, the student prints out the letter of completion and brings it to a fusion course or to the second day of a traditional course.



City	Start Date	End Date	Course Type	Contact	Email	Phone
Casper	5/7/2013	5/8/2013	2-day class	Pat Kirk	patkirk67@yahoo.com	307-680-7946
Casper	5/9/2013	5/10/2013	2-day class	Michael Robertson	michaelr57@hotmail.com	573-228-8173
Cheyenne	3/21/2013	3/22/2013	2-day class	Rick Stewart	rick@pooltrainingacademy.com	719-3718443
Cheyenne	5/14/2013	5/15/2013	2-day class	Pat Kirk	patkirk67@yahoo.com	307-680-7946



The classes listed above are only for those offered in Wyoming. For more information on where to find classes in other states, such as Colorado, visit the NSPF website at <http://nspf.org/en/CPO/CPOSchedule.aspx>.

## Commercial Applicator Re-certification - Pesticides

Commercial licenses are only valid for the balance of the year in which the license was obtained plus 24 months and expire on January 31st. To re-certify in order to maintain your license from the Wyoming Department of Agriculture, one of the following requirements must be met:

- ◆ 24 hours of pesticide related courses or workshop credits obtained during the time in which the license is valid. These credit hours must be validated with an agenda and proof of attendance. The Department determines if the coursework applies toward re-certification.
- ◆ Attendance at the Commercial Applicator Re-certification School held during January in Casper of each year.
- ◆ Re-take the exams for the categories in which you want to be recertified.



Please contact Hank Uhden at 307.777.6574, if you have any questions.

The above information can be found on the Wyoming Department of Agriculture website under the Frequently Asked Questions at this web address:

[http://wyagric.state.wy.us/images/stories/pdf/techserv/comm\\_applicator\\_recert.pdf](http://wyagric.state.wy.us/images/stories/pdf/techserv/comm_applicator_recert.pdf)

Study manuals may also be found at:

<http://wyagric.state.wy.us/divisions/ts/sections-a-programs/pesticide/210#applicatorstudymanuals>



## Test Your Knowledge

We work hard to make sure you are up to date and informed with things going on around the state and the nation. To see how well you've read these articles, we are trying something new. Below you is a question and the answer is in one of the features in this newsletter. The first 5 members that email the correct answer will receive a t-shirt of their choice. Email your answers to Terri at

[tleichtweis@laramiecounty.com](mailto:tleichtweis@laramiecounty.com).

What organization is Dr. Graham Allison the Director of?

Good luck everyone!



**WEHA Board**

- President Terri Leichtweis; 100 Central Ave, Cheyenne, WY 82007
- Past President Neal Bloomenrader; 2219 Carey Ave, Cheyenne, WY 82002
- President - Elect Tiffany Gaertner; 100 Central Ave, Cheyenne, WY 82007
- Treasurer Todd Denny; PO Box 965, Basin, WY 82410
- Secretary Jeff Eason; PO Box 937, Jackson, WY 83127

**Wyoming Environmental Health Association**

**2219 Carey Avenue  
Cheyenne, WY 82002-0100**

**Visit us on the web at:**

**<http://www.wehaonline.net/>**



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Answers:

1. Williamson
2. Allison
3. Wyoming
4. Government
5. Hotel Terra
6. Todd
7. DEQ
8. National
9. Irrigation
10. Neal
11. SEO
12. Washington
13. Groundwater
14. Jeff
15. Food
16. Tiffany
17. FSMA
18. March